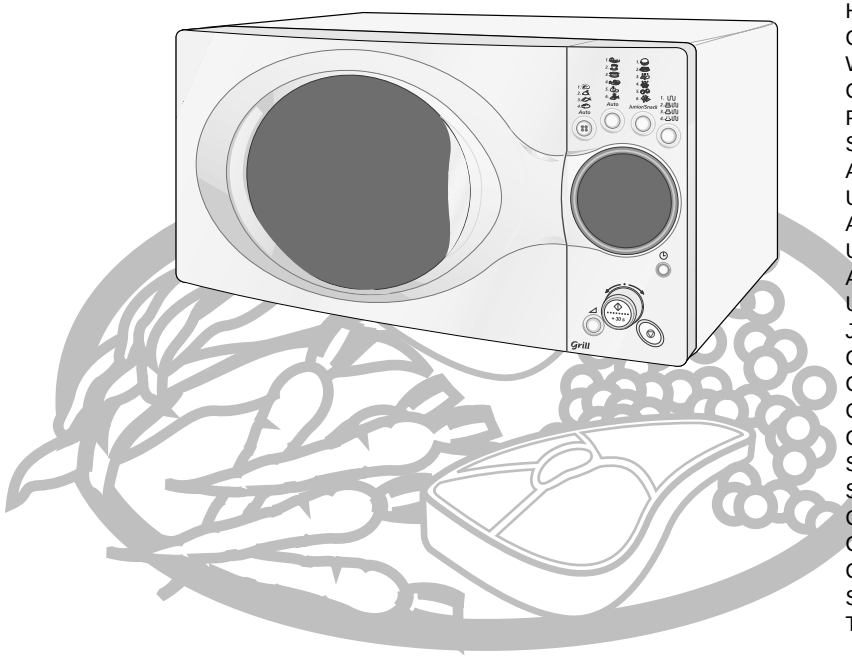
SAMSUNG

# MICROWAVE OVEN

## Owner's Instructions and Cooking Guide

**CE3110N**





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**Code No.: DE68-02256B**

# Quick Look-up Guide

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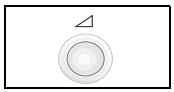
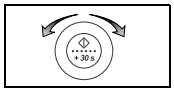
### *If you want to cook some food*



1. Select the power level by pressing the ◿ button once or more times.

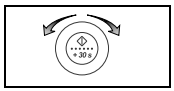


2. Select the cooking time by turning the **dial knob** as required.

3. Press the ◈ button.
   Result: Cooking starts.
   The oven beeps four times when cooking is over.

### *If you want to defrost some food*

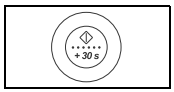
1. Place the frozen food in the oven.
   Select the type of food by press the **Auto** (⁂) button once or more times.



2. Select the weight by turning the **dial knob** as required.

3. Press the ◈ button.

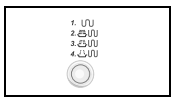
### *If you want to add an extra minute*



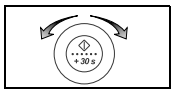
Leave the food in the oven.
Press **+30s** one or more times for each extra 30 seconds that you wish to add.

### *If you want to grill some food*

✉ Check that the heating element is in the horizontal position.



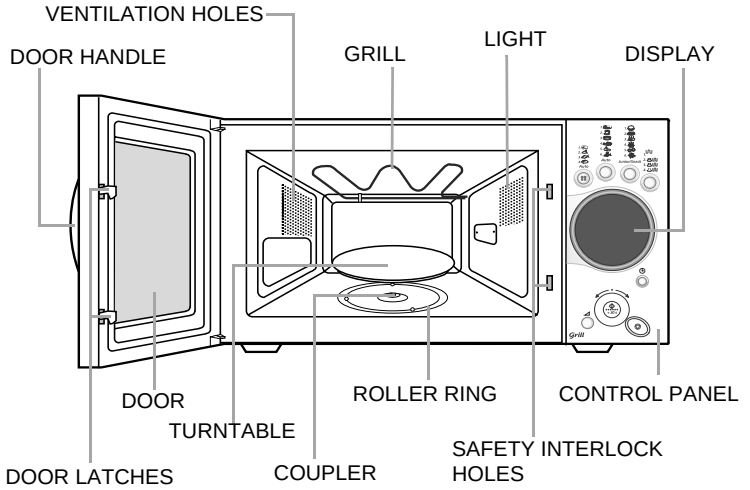
1. Place the food in the oven.
   Press the ⎍ button once.



2. Select the cooking time by turning the **dial knob**.

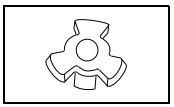
3. Press the ◈ button.

# Oven

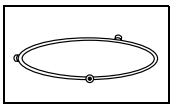



# Accessories

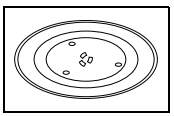
***Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.***



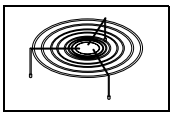
1. **Coupler**, already placed over the motor shaft in the base of the oven.
   Purpose: The coupler rotates the turntable.



2. **Roller ring**, to be placed in the centre of the oven.
   Purpose: The roller ring supports the turntable.



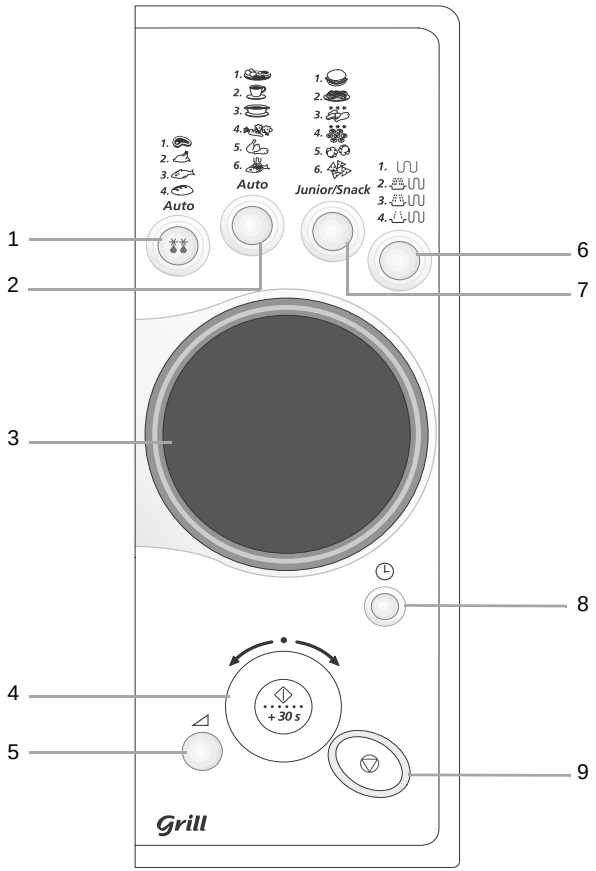
3. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.
   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



4. **Metal rack**, to be placed on the turntable.
   Purpose: The metal rack can be used to cook two dishes at the same time. One dish may be placed on the turntable and the other dish on the rack. The metal rack can be used in grill and combination cooking.

☛ DO NOT operate the microwave oven without the roller ring and turntable.

## Control Panel




1. AUTO DEFROST SELECTION
2. AUTO REHEAT / COOK SELECTION
3. DISPLAY
4. START BUTTON/DIAL KNOB (cook time, weight and serving size)
5. MICROWAVE/ POWER LEVEL MODE SELECTION
6. GRILL / COMBI MODE SELECTION
7. AUTO JUNIOR / SNACK SELECTION
8. CLOCK SETTING
9. STOP/CANCEL BUTTON

## Using this Instruction Booklet

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***You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:***

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

***Inside the cover you will find a quick look-up guide explaining four basic cooking operations:***

- ***Cooking food***
- ***Defrosting food***
- ***Grilling food***
- ***Adding extra cooking time***

***At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.***

***The step-by-step procedures use four different symbols.***

**Important** **Note** **Caution** **Turn**

### *PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY*

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.
It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door, door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

# *Safety Precautions*

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***Important Safety Instructions.***

***Read Carefully and keep for future reference.***

***Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.***

1. **DO NOT** use any metallic cookware in the microwave oven:
   - Metallic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.
2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers.
     Ex) Baby food jars
   - Airtight food.
     Ex) Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.
3. **DO NOT** operate the microwave oven when it is empty.

   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.
4. **DO NOT** cover the rear ventilation slots with cloths or paper.

   Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.
5. **ALWAYS** use oven gloves when removing a dish from the oven.

   Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish.The dishes are therefore hot.
6. **DO NOT** touch heating elements or interior oven walls.

   Reason: These walls may be hot enough to burn even after cooking has finished, even though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
7. To reduce the risk of fire in the oven cavity:
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your microwave oven to dry newspapers
   - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply
8. Take particular care when heating liquids and baby foods.
   - ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
   - Stir during heating, if necessary, and ALWAYS stir after heating.
   - Take care when handling the container after heating. You may burn yourself if the container is too hot.
   - A risk of delayed eruptive boiling exists.
   - To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.

     Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.
   - In the event of scalding, follow these FIRST AID instructions:
     * Immerse the scalded area in cold water for at least 10 minutes.
     * Cover with a clean, dry dressing.
     * Do not apply any creams, oils or lotions.
   - **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
   - **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
   - **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated.
9. Be careful not to damage the power cable.
   - Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
   - Do not operate this appliance if it has a damaged power cable or plug.
10. Stand at arm's length from the oven when opening the door.

    Reason: The hot air or steam released may cause scalding.
11. Keep the inside of the oven clean.

    Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.
12. You may notice a "Clicking" sound during operation(especially when the oven is in defrosting).

    Reason**:** This sound is normal when the electrical power output is changing.
13. When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate the oven normally after letting it stand for over 30 minutes.

### *IMPORTANT SAFETY INSTRUCTIONS*

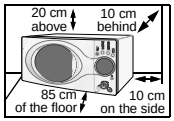
During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

### *IMPORTANT*

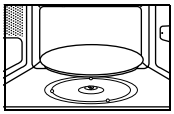
Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

# Installing Your Microwave Oven

***Place the oven on a flat, level surface that strong enough to safely bear the weight of the oven.***




**1.** When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, and on the sides of the oven and 20 cm (8 inches) of space above the oven and 85 cm (thirty three inches) of the floor.



**2.** Remove all packing materials inside the oven.
Install the roller ring and turntable.
Check that the turntable rotates freely.

**3.** This microwave oven has to be positioned so that plug is accessible.

❇ **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

❇ For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

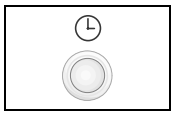
❇ **Do not** install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

# Setting the Time

***Your microwave oven has an inbuilt clock. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:***

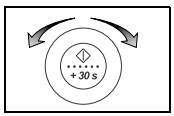
- ***When you first install your microwave oven***
- ***After a power failure***

✉ Do not forget to reset the clock when you switch to and from summer and winter time.

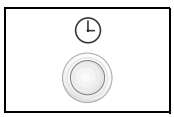


**1. To display the time in the...Then press the ⏲ button...**

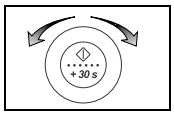
| | |
|---|---|
| 24-hour notation | Once |
| 12-hour notation | Twice |



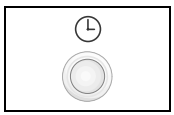

**2.** Turn the **dial knob** to set hour.



**3.** Press the **Clock** (⏲) button




**4.** Turn the **dial knob** to set minute.



**5.** When the right time is displayed, press the ⏲ button again to start the clock and press the ▽ button.

Result: The time is displayed when ever you are not using the microwave oven.

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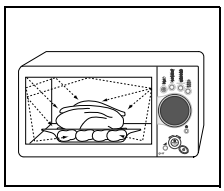
## *How a Microwave Oven Work*

***Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.***

***You can use your microwave oven to:***

- ***Defrost***
- ***Auto Reheat/Cook***
- ***Junior/Snack***
- ***Cook***

### *Cooking Principle*



**1.** The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.

**2.** The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.

**3.** Cooking times vary according to the recipient used and the properties of the food:
- Quantity and density
- Water content
- Initial temperature (refrigerated or not)

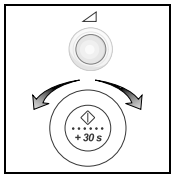
☛ As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:
- Even cooking of the food right to the centre
- The same temperature throughout the food

## *Checking that Your Oven is Operating Correctly*

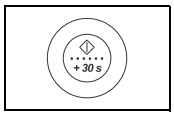
***The following simple procedure enables you to check that your oven is working correctly at all times.***

***Open the oven door by pulling on the handle on the right side of the door. Place a glass of water on the turntable. Then, close the door.***

***Turn the cooking control knob to manual cook***




**1.** Press the ◿ button and set the time to 4-5 minutes by turning the **dial knob** as required.




**2.** Press ◈ button.
Result: The oven heats the water for 4 to 5 minutes. The water should then be boiling.

✉ The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

# *What to Do if You are in Doubt or Have a Problem*

***If you have any of the problems listed below, try the solutions given.***

- This is normal.
  - Condensation inside the oven and display
  - Air flow around the door and outer casing
  - Light reflection around the door and outer casing
  - Steam escaping from around the door or vents

- The oven does not start when you press the ⏀ button.
  - Is the door completely closed?

- The food is not cooked at all
  - Have you set the timer correctly and/or pressed the ⏀ button?
  - Is the door closed?
  - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

- The food is either overcooked or undercooked
  - Was the appropriate cooking length set for the type of food?
  - Was an appropriate power level chosen?

- Sparking and cracking occur inside the oven (arcing)
  - Have you used a dish with metal trimmings?
  - Have you left a fork or other metal utensil inside the oven?
  - Is aluminium foil too close to the inside walls?

- The oven causes interference with radios or televisions
  - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.To solve this problem, install the oven away from televisions, radios and aerials.
  - If interference is detected by the oven's microprocessor, the display may be reset.To solve this problem, disconnect the power plug and reconnect it. Reset the time.

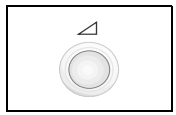
✉ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

# *Cooking / Reheating*

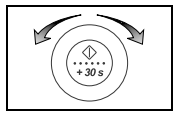


***The following procedure explains how to cook or reheat food. ALWAYS check your cooking settings before leaving the oven unattended.***

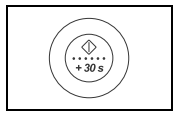
***First, place the food in the centre of the turntable. Then, close the door.***



**1.** Press the ◿ button.
Result: The 900W (maximum cooking power) indications are displayed:
Select the appropriate power level by pressing the ◿ button again until the corresponding wattage is displayed. Refer to the power level table on next page.




**2.** Set the cooking time by turning the **dial knob** as required.




**3.** Press the ⏀ button.
Result: The oven light comes on and the turntable starts rotating.
1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

☛ **Never** switch the microwave oven on when it is empty.

✉ If you wish to heat a dish for a short period of time at maximum power(900W), simply press the **+30s** button once for each 30 seconds of cooking time. The oven starts immediately.

GB

## Power Levels

***You can choose among the power levels below.***

| Power Level | Output | |
|---|---|---|
| | CE3110N | |
| | MWO | GRILL |
| HIGH | 900 W | |
| REHEAT | - | |
| MEDIUM HIGH | 600 W | |
| MEDIUM | 450 W | |
| MEDIUM LOW | 300 W | |
| DEFROST( ) | 180 W | |
| LOW | 100 W | |
| GRILL | - | 1300 W |
| COMBI I | 600 W( ) | 1300 W |
| COMBI II | 450 W( ) | 1300 W |
| COMBI III | 300 W( ) | 1300 W |

✉ If you select higher power level, the cooking time must be decreased.

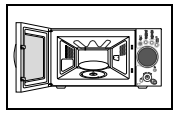
✉ If you select lower power level, the cooking time must be increased.

***If you want to add the cooking time by turning dial knob.***

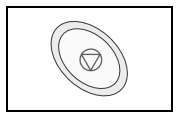
| Time | Increasing Time | Time | Increasing Time |
|---|---|---|---|
| up to 1 min | 5 sec. unit | 10 - 20 min | 1 min unit |
| 1 - 3 min | 10 sec. unit | 20 - 40 min | 2 min unit |
| 3 - 10 min | 30 sec. unit | 40 - 99 min | 5 min unit |

## Stopping the Cooking

***You can stop cooking at any time to check the food.***



**1.** To stop Timerarily;
Open the door.
Result: Cooking stops. To resume cooking, close the door and press ◇ again.

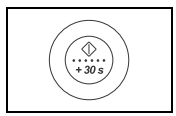


**2.** To stop completely;
Press the ▽ button.
Result: The cooking stops.
If you wish to cancel the cooking settings, press the **STOP/CANCEL** button again.

☛ You can also cancel any setting before starting by simply pressing **Cancel** ▽.

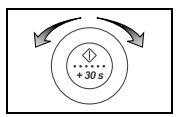
## Adjusting the Cooking Time

***You can increase the cooking time by pressing the +30s button once for each 30 seconds to be added.***




Press the **+30s** button once for each 30 seconds to be added.

✉ You can only adjust the time during cooking when the microwave, Auto reheat/cook, Gill and Combi modes are selected.

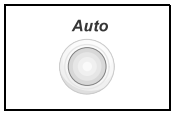



During the cooking to increase or decrease the cooking time of your food, turn the **dial knob** right or left.

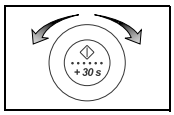
## *Using the Auto Reheat/Cook Feature*

***The Auto Reheat/Cook feature has six pre-programmed cooking time, you do not need to set either the cooking time or power level. You can adjust the number of servings by turning the dial knob.***

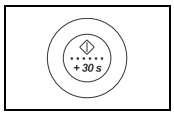
***First, place the food in the centre of the turntable and close the door.***




**1.** Select the type of food that you are cooking by pressing the **Auto** button once or more times.




**2.** Select the size of the serving by turning the **dial knob**. (Refer to the table on the next page)




**3.** Press ◊ button.

Result: Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

✉ Use only recipients that are microwave-safe.

## *Auto Reheat / Cook Settings*

***The following table presents the various Auto Reheat & Cook Programmes, quantities, standing times and appropriate recommendations.***

| Code/ Symbol | Food | Portion | Standing Time | Recommendations |
|---|---|---|---|---|
| 1 | **Ready Meal** (frozen) | 300-350 g<br>400-450 g<br>500-550 g | 3 mins | Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). |
| 2 | **Drinks** (coffee, milk, tea, water) | 150 ml (1 cup)<br>300 ml (2 cups)<br>450 ml (3 cups)<br>600 ml (4 cups) | 1-2 mins | Pour into a ceramic cup and reheat uncovered. Place 1 cup in the centre, 2 opposite of each other and 3 or 4 in a circle. Stir carefully before and after standing time, be careful while taking them out of oven. |
| 3 | **Soup/Sauce** (Chilled) | 200 - 250 ml<br>300 - 350 ml<br>400 - 450 ml<br>500 - 550 ml<br>600 - 650 ml | 1-2 mins | Pour into a deep ceramic soup plate or bowl and cover during heating and standing. Stir carefully before and after standing time. |

GB

## *Auto Reheat / Cook Settings (continued)*

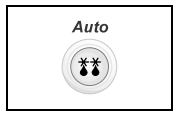
| | | | | |
|---|---|---|---|---|
| 4 | **Fresh Vegetables** | 200 - 250 g<br>300 - 350 g<br>400 - 450 g<br>500 - 550 g<br>600 - 650 g<br>700 - 750 g | 3 mins | Weigh the vegetables after washing, cleaning and cutting into similar size.<br>Put them into a glass bowl with lid.<br>Add 30 ml (2 tablespoons) water when cooking for 100-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-750 g.<br>Stir after cooking.<br>When cooking bigger quantities stir once during cooking. |
| 5 | **Chicken pieces** | 200-300 g (1pc)<br>400-500 g (2pcs)<br>600-700 g (2-3pcs)<br>800-900 g (3-4pcs) | 3 mins | Brush the chicken pieces with oil and spice them with pepper, salt and paprika.<br>Put them on the high rack with the skin-side down.<br>Turn over when the oven beeps. |
| 6 | **Roast Fish** | 200-300 g<br>400-500 g<br>600-700 g<br>800-900 g | 3 mins | Brush skin of whole fish with oil and add herbs and spices.<br>Put one fish diagonally on rack.<br>Put two fishes side by side(head to tail) on rack.<br>Turn over, as soon as the beep sounds. |

## *Using the Auto Defrost Feature*

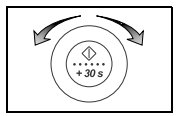
***The Auto Defrost feature enables you to defrost meat, poultry, fish and bread/cake. The defrost time and power level are set automatically. You simply select the programme and the weight.***

✉ Use only dishes that are microwave-safe.

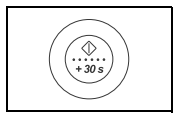
***First, place the frozen food in the centre of the turntable and close the door.***




**1.** Press the **Auto**(⁂) button.
Press the **Auto**(⁂) button once or more times according to the type of food to be defrosted. Refer to the table on the next page for further details.




**2.** Select the food weight by turning the **dial knob**.




**3.** Press the ◈ button.
Result:
- Defrosting begins.
- The oven beeps halfway through defrosting to remind you to turn the food over.
- Press ◈ again to finish defrosting

✉ You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180W. Refer to the section entitled " Cooking/Reheating" on page 7 for further details.

## *Auto Defrost Settings*

***The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations.***

***Remove all kinds of package material before defrosting. Place meat, poultry, fish and bread/cake on a turntable.***

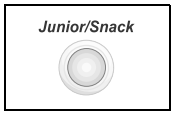
| Code | Food | Portion | Standing Time | Recommendation |
|---|---|---|---|---|
| **1** | Meat | 0.2-2kg | 20-60mins | Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. |
| **2** | Poultry | 0.2-2kg | 20-60mins | Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. |
| **3** | Fish | 0.2-2kg | 20-50mins | Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. |
| **4** | Bread/Cake | 0.125-1kg | 5-30 mins | Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door. This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not, suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. |

## *Using the Junior/Snack Cook Feature*

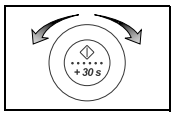
***The Junior/Snack Cook feature has six pre-programmed cooking time, you do not need to set either the cooking time or power level.***

***You can adjust the number of servings by turning the dial knob.***

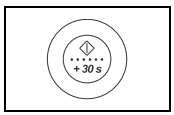
***First, place the food in the centre of the turntable and close the door.***




**1.** Select the type of food that you are cooking by pressing the **Junior/Snack** button once or more times.
Refer to the table on the next page for further details.




**2.** Select the size of the serving by turning the **dial knob**.
(Refer to the table on the side)




**3.** Press ◇ button.

Result: Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

GB

# *Junior/Snack Cook Setting*

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***The following table presents Auto Programmes six types of food and snacks which are favoured by children. It contains its quantities, standing times and appropriate recommendations. Programmes no 1, 2, 5 and 6 is running with microwave energy only. Programmes no 3 and 4 are running with a combination of microweaves and grill.***

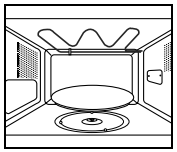
| Code/ Symbol | Food | Portion | Standing Time | Recommendations |
|---|---|---|---|---|
| 1 | **Hamburger** (chilled) | 150 g (1 pc) 300 g (2 pcs) | 1-2 mins | Put hamburger (bread roll with slice of beef) or cheeseburger on kitchen paper. Put one hamberger in the centre of turntable, put two hambergers opposite to each other on turntable. After reheating garnish with lettuce, tomato slice, dressing and spices. |
| 2 | **Mini Ravioli** (chilled) | 200-250 g 300-350 g | 3 mins | Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave wrap. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce. |
| 3 | **Frozen Chicken Wings** | 250-300 g 350-400 g 450-500 g | 3 mins | Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the metal rack with the skin-side down, Put them in a circle and leave the centre clear. Turn voer when the oven beeps. |
| 4 | **Frozen Mini-Pizzas** | 150 g (4-6 pcs) 250 g (7-9 pcs) | - | Put the frozen mini-pizzas or mini-quiches evenly on rack. |
| 5 | **Popcorn** | 100 g | - | Use special popcorn product for preparing on microwave oven, Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag. |
| 6 | **Nachos** | 125 g | - | Put nachos (tortilla chips) on a flat ceramic plate. Put 50g grated cheddar chesse and spices on top. Place on turntable. |

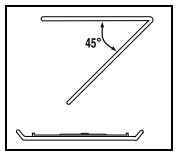
## Choosing the Heating Element Position

***The heating element is used when grilling. It can be placed in one of two positions:***

- ***Horizontal position for grilling or combined microwave +grill cooking***

☛ Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.

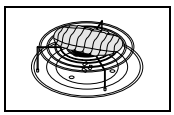





| To set the heating element to the... | Then... |
|---|---|
| Horizontal position (grill or combined microwave + grill) | ◆ Pull the heating element towards you<br>◆ Push it upwards until it is parallel with the oof of the oven |
| When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45° and clean it. | |

## Choosing the Accessories

***Use microwave-safe recipients; do not use plastic containers, dishes, paper cups, towels, etc.***

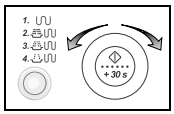


If you wish to select the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and ovenproof. Metallic cookware or utensils may damage your oven.

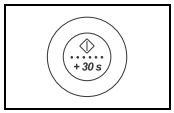
✉ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 15.

## Grilling

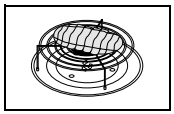
***The grill enables you to heat and brown food quickly, without using microwaves. To this aim, a grill rack(metal rack) is supplied with your microwave oven.***




**1.** Preheat the grill to the required temperature, by pressing the ⋂⋂ button once and set the preheat time by turning the **dial knob**.



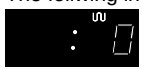

**2.** Press the ◈ button.

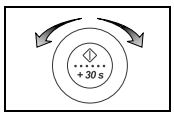


**3.** Open the door and place the food on the rack.

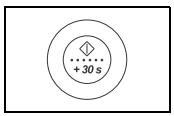
**4.** Press the ⋂⋂ button once.

Result: The follwing indications are displayed :






**5.** Set the cooking time by turning the **dial knob**.
The maximum grilling time is 60 minute.




**6.** Press the ◈ button.

Result: Grill cooking starts. When it has finished.
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

✉ Do not worry if the heater turns off and on while grilling. This system is designed to prevent overheating of the oven.

☛ Always use oven gloves when touching the dishes in the oven, as they will be very hot.

☛ Check that the heating element is in the horizontal position.

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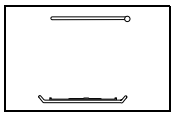
## Combining Microwaves and the Grill

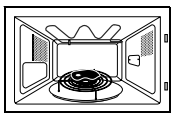
***You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.***

☞ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.



**1.** Make sure that the heating element is in the horizontal position; refer to page 13 for further details.

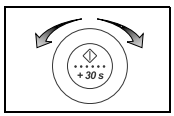


**2.** Open the oven door. Place the food on the rack and the rack on the turntable. Close the door.

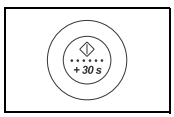
**3.** Press the Combi (🍖) button twice.

Result: Select the appropriate power level by pressing the Combi (🍖) button again until the corresponding power level is displayed:
Twice : 600 W(🍖)
Third : 450 W(🍖)
Fourth : 300 W(🍖)

- You cannot set the temperature of the grill.




**4.** Set the cooking time by turning the **dial knob**. The maximum grilling time is 60 minute.

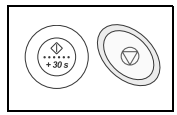



**5.** Press the ◇ button.

Result: Combination cooking starts. When it has finished.
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

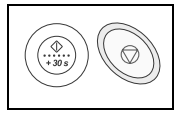
✉ The maximum microwave power for the combined microwave and grill mode is 600W.

## Switching the Beeper Off




**1.** Press the ◇ and ▽ buttons at the same time.
Result: The following indication is displayed.

The oven does not beep each time you press a button or cooking ends.



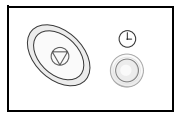

**2.** To switch the beeper back on, press the ▽ and ◇ buttons again at the same time.
Result: The following indication is displayed

The oven operates with the beeper on again.

## Safety-Locking Your Microwave Oven

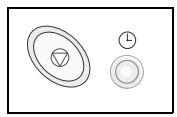
***Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.***

***The oven can be locked at any time.***



**1.** Press the ▽ and 🕒 buttons at the same time.
Result: The following indication is displayed.

The oven is locked (no funtions can be selected).



**2.** To unlock the oven, press the ▽ and 🕒 buttons again at the same time.
Result: The oven can be used normally.

# *Cookware Guide*



***To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.***

***Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.***

***The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.***

| Cookware | Microwave-Safe | Comments |
|---|---|---|
| **Aluminium foil** | ✓ ✗ | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| **Browning plate** | ✓ | Do not preheat for more than eight minutes. |
| **China and earthenware** | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| **Disposable polyester cardboard dishes** | ✓ | Some frozen foods are packaged in these dishes. |
| **Fast-food packaging** | | |
| • Polystyrene cups containers | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. |
| • Paper bags or newspaper | ✗ | May catch fire. |
| • Recycled paper or metal trims | ✗ | May cause arcing. |
| **Glassware** | | |
| • Oven-to-table ware | ✓ | Can be used, unless decorated with a metal trim. |
| • Fine glassware | ✓ | Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |
| • Glass jars | ✓ | Must remove the lid. Suitable for warming only. |
| **Metal** | | |
| • Dishes | ✗ | May cause arcing or fire. |
| • Freezer bag twist ties | ✗ | |
| **Paper** | | |
| • Plates, cups, napkins and Kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| • Recycled paper | ✗ | May cause arcing. |
| **Plastic** | | |
| • Containers | ✓ | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. |
| • Cling film | ✓ | Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. |
| • Freezer bags | ✓ ✗ | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| **Wax or grease-proof paper** | ✓ | Can be used to retain moisture and prevent spattering. |

**✓ :Recommended**
**✓✗:Use Caution**
**✗ :Unsafe**

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## *MICROWAVES*

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

## *COOKING*

**Cookware for microwave cooking:**

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

**Foods suitable for microwave cooking:**

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

**Covering during cooking**

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

**Standing times**

After cooking is over food the standing time is important to allow the temperature to even out within the food.

### Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time..

| Food | Portion | Power | Time (min. ) | Standing Time (min. ) | Instructions |
|---|---|---|---|---|---|
| Spinach | 150g | 600W | 5-6 | 2-3 | Add 15 ml (1 tablespoon) cold water. |
| Broccoli | 300g | 600W | 8-9 | 2-3 | Add 30 ml (2 tbsp.) cold water. |
| Peas | 300g | 600W | 7-8 | 2-3 | Add 15 ml (1 tbsp.) cold water. |
| Green Beans | 300g | 600W | 7½-8½ | 2-3 | Add 30 ml (2 tbsp.) cold water. |
| Mixed Vegetables (carrots/peas/ corn) | 300g | 600W | 7-8 | 2-3 | Add 15 ml (1 tbsp.) cold water. |
| Mixed Vegetables (Chinese style) | 300g | 600W | 7½-8½ | 2-3 | Add 15 ml (1 tbsp.) cold water. |

### Cooking Guide for rice and pasta

**Rice:** Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

**Pasta:** Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

| Food | Portion | Power | Time (min. ) | Standing Time (min. ) | Instructions |
|---|---|---|---|---|---|
| White Rice (parboiled) | 250g<br>375g | 900W | 15-16<br>17½-18½ | 5 | Add 500 ml cold water.<br>Add 750 ml cold water. |
| Brown Rice (parboiled) | 250g<br>375g | 900W | 20-21<br>22-23 | 5 | Add 500 ml cold water.<br>Add 750 ml cold water. |
| Mixed Rice (rice + wild rice) | 250g | 900W | 16-17 | 5 | Add 500 ml cold water. |
| Mixed Corn (rice + grain) | 250g | 900W | 17-18 | 5 | Add 400 ml cold water. |
| Pasta | 250g | 900W | 10-11 | 5 | Add 1000 ml hot water. |

**Cooking Guide for fresh vegetables**

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

**All fresh vegetables should be cooked using full microwave power (900 W).**

| Food | Portion | Time (min. ) | Standing Time (min. ) | Instructions |
|---|---|---|---|---|
| Broccoli | 250g<br>500g | 3½-4<br>6-7 | 3 | Prepare even sized florets. Arrange the stems to the centre. |
| Brussels Sprouts | 250g | 5-5½ | 3 | Add 60-75 ml (5-6 tbsp.) water. |
| Carrots | 250g | 3½-4 | 3 | Cut carrots into even sized slices. |
| Cauliflower | 250g<br>500g | 4-4½<br>6½-7½ | 3 | Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. |
| Courgettes | 250g | 3-3½ | 3 | Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. |
| Egg Plants | 250g | 2½-3 | 3 | Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. |
| Leeks | 250g | 3-3½ | 3 | Cut leeks into thick slices. |
| Mushrooms | 125g<br>250g | 1-1½<br>2-2½ | 3 | Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. |
| Onions | 250g | 4-4½ | 3 | Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. |
| Pepper | 250g | 3½-4 | 3 | Cut pepper into small slices. |
| Potatoes | 250g<br>500g | 3-4<br>6-7 | 3 | Weigh the peeled potatoes and cut them into similar sized halves or quarters. |
| Turnip Cabbage | 250g | 4½-5 | 3 | Cut turnip cabbage into small cubes. |

## *REHEATING*

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C.

**Arranging and covering**

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

- **Power levels and stirring**

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.

Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding , stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.

- It is preferable to underestimate cooking time and add extra heating time, if necessary.

**Heating and standing times**

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart..

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

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### *REHEATING LIQUIDS*

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

### *REHEATING BABY FOOD*

**BABY FOOD:**

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40°C.

**BABY MILK:**

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

**REMARK:**

Baby food particularly needs to be checked carefully before serving to prevent burns.

Use the power levels and times in the next table as a guide lines for reheating.

**Guide for Dual Reheating**

Use the power levels and times in this table as a guide lines for reheating.

| Food | Portion | Power | Time | Standing Time (min. ) | Instructions |
|---|---|---|---|---|---|
| Soup (chilled) | 2 x 250g<br>2 x 350g | 900 W | 3½-4½<br>5-6 | 2-3 | Pour into two deep ceramic plates and cover. Put one plate directly on the turntable, other on the rack. Stir well after reheating. Stir again before serving. |
| Chicken Curry & Rice (chilled) | 2 x 350g | 600W | 7-8½ | 3 | Plate two meals of each 2 chilled components on two ceramic plates dishes. Cover with microwave cling-film. Put one plate directly on the turn table, other on the rack. |
| Plate Meal (chilled) | 2 x 350g | 600W | 7½-9 | 3 | Plate two meals of 2-3 chilled components on two flat ceramic plates. Cover with microwave cling-film. Put one plate directly on the turntable, other on the rack. |

**Reheating Baby Food and Milk**

Use the power levels and times in this table as guide lines for reheating.

| Food | Portion | Power | Time | Standing Time (min. ) | Instructions |
|---|---|---|---|---|---|
| Baby food (vegetables + meat) | 190g | 600W | 30sec. | 2-3 | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the tem- perature carefully. |
| Baby porridge (grain + milk + fruit) | 190g | 600W | 20sec. | 2-3 | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the tem- perature carefully. |
| Baby milk | 100ml<br>200ml | 300W | 30-40 sec.<br>1 min. to 1 min. 10 sec. | 2-3 | Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the tempera- ture carefully. |

**Reheating Liquids and Food**

Use the power levels and times in this table as a guide lines for reheating.

| Food | Portion | Power | Time (min. ) | Standing Time (min. ) | Instructions |
|---|---|---|---|---|---|
| Drinks (coffee, milk, tea, water with room temperature) | 150 ml (1cup)<br>300 ml (2cups)<br>450 ml (3cups)<br>600 ml (4cups) | 900W | 1-1½<br>1½-2<br>2½-3<br>3-3½ | 1-2 | Pour into a ceramic cup and reheat uncovered. Place 1 cup in the centre, 2 opposite of each other and 3 or 4 in a circle. Stir carefully before and after standing time, be careful while taking them out of oven. |
| Soup (chilled) | 250g<br>350g<br>450g<br>550g | 900W | 2-2½<br>2½-3<br>3-3½<br>3½-4 | 2-3 | Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. |
| Stew (chilled) | 350g | 600W | 4½-5½ | 2-3 | Put stew in a deep ceramic plate. Cover with plastic lid.Stir occasionally during reheating and again before standing and serving. |
| Pasta with sauce (chilled) | 350g | 600W | 3½-4½ | 3 | Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. |
| Filled pasta with sauce (chilled) | 350g | 600W | 4-5 | 3 | Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. |
| Plated Meal (chilled) | 350g<br>450g<br>550g | 600W | 4½-5½<br>5-6<br>5½-6½ | 3 | Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. |

## *DEFROSTING*

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over halfway, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm. If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing. Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

- For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

# *Cooking Guide (continued)*

**All frozen food should be defrosted using defrosting power level (180 W).**

| Food | Portion | Time (min. ) | Standing Time (min. ) | Instructions |
|---|---|---|---|---|
| Meat | | | | |
| Minced beef | 200g<br>400g | 6-7<br>10-12 | 15-30 | Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! |
| Pork steaks | 250g | 7- 8 | | |
| Poultry | | | | |
| Chicken pieces | 500g<br>(2 pcs) | 14-15 | 15-60 | First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! |
| Whole chicken | 1200g | 32-34 | | |
| Fish | | | | |
| Fish fillets/<br>Whole fis | 200g<br>400g | 6-7<br>11-13 | 10-25 | Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail whole fish with aluminium foil. Turn over after half of defrosting time! |
| Fruits | | | | |
| Berries | 250g | 6-7 | 5-10 | Spread fruits on a flat, round glass dish (with a large diameter). |
| Bread | | | | |
| Bread rolls<br>(each ca. 50 g)<br>Toast/ Sandwich<br>German bread<br>(wheat + rye flour) | 2pcs<br>4pcs<br>250g<br>500g | 1-1½<br>2½-3<br>4-4½<br>7-9 | 5-20 | Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! |

## *GRILL*

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

**Cookware for grilling:**

Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

**Food suitable for grilling:**

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

**IMPORTANT REMARK:**

Whenever the grill only mode is used, make sure that the grill-heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless another instruction is recommended.

## *MICROWAVE + GRILL*

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model:
600 W + Grill, 450 W + Grill and 300 W + Grill.

**Cookware for cooking with microwave + grill**

lease use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

**Food suitable for microwave + grill cooking:**

Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

**IMPORTANT REMARK:**

Whenever the combination mode (microwave + grill) is used, make sure that the grill heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart.

**The food must be turned over, if it is to be browned on both sides.**

**Grill Guide for fresh food**

**Preheat the grill with the grill-function for 4 minutes.**
Use the power levels and times in this table as guide lines for grilling.

| Fresh Food | Portion | Power | 1. Side Time (min) | 2. Side Time (min) | Instructions |
|---|---|---|---|---|---|
| Toast Slices | 4pcs (each25g) | Grill only | 3½-4½ | 3-4 | Put the toast slices side by side on the rack. |
| Bread Rolls (already baked) | 2-4 pieces | Grill only | 2½-3½ | 1½-2½ | Put bread rolls first with the bottom side up in a circle directly on the turntable. |
| Grilled Tomatoes | 200g (2pcs)<br>400g (4pcs) | 300W + Grill | 3½-4½<br>5-6 | - | Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the rack. |
| Tomato-Cheese Toast | 4 pcs (300g) | 300W + Grill | 4-5 | - | Toast the breas slices first. Put the toast with topping on the rack. Stand for 2-3 minutes. |
| Toast Hawaii (pineapple, ham, cheese slices) | 2 pcs (300g)<br>4 pcs (600g) | 450W + Grill | 3½-4½<br>6-7 | - | Toast the bread slices first. Put the toast with topping on the rack. Put 2 toasts opposite directly on the rack. Stand for 2-3 minutes. |
| Baked Potatoes | 250g<br>500g | 600W + Grill | 4½-5½<br>6½-7½ | - | Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill. |
| Gratin Potatoes/ vegetables (chilled) | 500g | 450W + Grill | 9-11 | - | Put the fresh gratin into a small glass Grill pyrex dish. Put the dish on the rack. After cooking stand for 2-3 minutes. |
| Chicken Pieces | 450g (2pcs)<br>650g (2-3pcs)<br>850g (4pcs) | 300W + Grill | 7-8<br>9-10<br>11-12 | 7-8<br>8-9<br>9-10 | Brush chicken pieces with oil and spices. Put them in a circle with the bones to the middle. Put one chicken piece not into the centre of the rack. Stand for 2-3 minutes. |
| Roast Chicken | 900g<br>1100g | 450W + Grill | 10-12<br>12-14 | 9-11<br>11-13 | Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up directly on turntable. Stand for 5 minutes after grilling. |

**Grill Guide for fresh food**

| Fresh Food | Portion | Power | 1. Side Time (min) | 2. Side Time (min) | Instructions |
|---|---|---|---|---|---|
| Lamb Chops (medium) | 400g (4pcs) | Grill only | 10-12 | 8-9 | Brush the lamb chops with oil and spices. Lay them in a circle on the rack.After grilling stand for 2-3 minutes. |
| Pork Steaks | 250 g (2pcs)<br>500 g (4pcs) | MW + Grill | (300W+ Grill)<br>6-7<br>8-10 | (Grill only)<br>5-6<br>7-8 | Brush the pork steaks with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes. |
| Roast Fish | 450g<br>650g | 300W + Grill | 6-7<br>7-8 | 7-8<br>8-9 | Brush skin of whole fish with oil and herbs and spices. Put fish side by side (head to tail) on rack. |
| Baked Apples | 2 apple (ca.400g)<br>4 apples (ca.800g) | 300W + Grill | 6-7<br>10-12 | - | Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the turntable. |

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**Grill Guide for frozen food**

Use the power levels and times in this table as guide lines for grilling.

| Fresh Food | Portion | Power | 1. Side Time (min) | 2. Side Time (min) | Instructions |
|---|---|---|---|---|---|
| Bread Rolls (each ca. 50 g) | 2 pcs<br>4 pcs | MW+ Grill | 300W+ Grill<br>1½-2<br>2½-3 | Grill only<br>2-3<br>2-3 | Arrange rolls in a circle with the bottom side up directly on the turntable. Grill the second side of the rolls up to the crisp you prefer. Stand for 2-5 minutes. |
| Baguettes/ Garlic Bread | 200-250 g (1pc) | MW+ Grill | 450W+ Grill<br>3½-4 | Grill only<br>2-3 | Put frozen baguette diagonally on baking paper on the rack. After grilling stand for 2-3 minutes. |
| Gratin (vegetables or potatoes) | 400g | 450W+ Grill | 13-15 | - | Put frozen gratin into a small glass pyrex dish. Put the dish on the rack. After cooking stand for 2-3 minutes. |
| Pasta (Cannelloni, Macaroni, Lasagne) | 400g | 600W+ Grill | 14-16 | - | Put frozen pasta into a small flat rectangular glass pyrex dish. Put the dish directly on the turntable. After cooking stand for 2-3 minutes. |
| Fish Gratin | 400g | 450W+ Grill | 16-18 | - | Put frozen fish gratin into a small flat rectangular glass pyrex dish. Put the dish directly on the turntable. After cooking stand for 2-3 minutes. |

## *SPECIAL HINTS*

**MELTING BUTTER**

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

**MELTING CHOCOLATE**

Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

**MELTNG CRYSTALLIZED HONEY**

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

**MELTING GELATINE**

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

**COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)**

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

**COOKING JAM**

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

**COOKING PUDDING**

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W.
Stir several times well during cooking.

**BROWNING ALMOND SLICES**

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

## *Cleaning Your Microwave Oven*

***The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:***

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ ALWAYS ensure that the door seals are clean and the door closes properly.

**1.** Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.

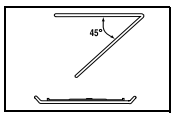
**2.** Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.

**3.** To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.

**4.** Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. NEVER use any abrasive products or chemical solvents.Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ **Clean the** microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.




When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45° and clean it.

## *Storing and Repairing Your Microwave Oven*

***A few simple precautions should be taken when storing or having your microwave oven serviced.***

***The oven must not be used if the door or door seals are damaged:***

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

***Only a qualified microwave service technician should perform repair.***

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.
- **Reason:** Dust and damp may adversely affect the working parts in the oven.

✉ This microwave oven is not intended for commercial use.

# *Technical Specifications*

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***SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.***

| | |
|---|---|
| **Model** | **CE3110N** |
| **Power source** | 230V ~ 50 Hz |
| **Power consumption** | |
| Microwave | 1400 W |
| Grill | 1300 W |
| Combined mode | 2700 W |
| **Output power** | 100 W / 900 W - 6 Level (IEC-705) |
| **Operating frequency** | 2450 MHz |
| **Magnetron** | OM75P(31) |
| **Cooling method** | Cooling fan motor |
| **Dimensions** (W x H x D) | |
| Outside | 517 x 297 x 424 mm |
| Oven cavity | 336 x 241 x 349 mm |
| **Volume** | 28 liter |
| **Weight** | |
| Net | 18 kg approx |

SAMSUNG ELECTRONICS